

To make a kosher version of the recipe and convert metric to imperial, here's the adjusted recipe:

Kosher Roast with Crackling

Serves: 5 or 6

Difficulty Rating: Medium

Foods You Need:

- 3 to 3.5 lbs kosher boneless lamb shoulder or beef brisket, tied with twine
- 1 tablespoon olive oil
- 3 teaspoons kosher salt

Extra Things You Need:

- A couple of sheets of paper towels
 - A deep roasting pan
 - Aluminum foil
-

Steps for the Roast:

Step 1: Preheat the oven to **430°F**. Before cooking, pat the surface of the meat thoroughly with paper towels to dry the surface. This step is key to forming a good crust.

Step 2: Wash your hands, then massage the meat with olive oil and kosher salt generously. Wash your hands again after handling the raw meat.

Step 3: Scrunch aluminum foil into balls and place these at the base of a roasting tray. Lay the meat on top of the foil balls to keep it elevated.

Step 4: Roast the meat at 430°F for 30 minutes. Lower the oven temperature to **285°F** and continue cooking for another 2½ hours.

Nana's Gravy:

Foods You Need:

- 4 tablespoons all-purpose flour
 - A pinch of sugar
 - Yummy browned bits and drippings from the roasting pan (if any, or substitute vegetable stock for flavor)
 - 2 cups beef or vegetable stock
-

Step 1: In a saucepan over medium heat, mix the flour and sugar with the browned bits from the roasting pan or drippings substitute. Stir constantly to avoid lumps.

Step 2: Gradually pour in the stock while stirring. Let the gravy bubble gently over medium heat until it thickens (about 3 minutes).

Now you're ready to serve!

Generated by ChaptGPT